

Festive Cuts

Exclusive this holiday season!

Elevate your Christmas dinner with one of our 4 special-priced offerings. Let the joy of cooking and sharing a meal with family and friends fill your home with holiday cheer.

Scan for Recipes



Save Mart



Lucky



New York Strip Roast, leaner and more tender. Purchase at the counter today!

Roasting Guidelines

Tools You'll Need

A large roasting pan that is about 2-inches deep is a great investment. Look for a heavy pan with a flat bottom and handles. Foil pans are a good alternative and make cleanup easy.

A simple meat thermometer is essential for roasting meats to their appropriate temperatures. It takes out the guesswork and ensures that you will have tender meat without it being underdone.

Roasting vs. Braising

Roasting is a cooking method in which you cook meat uncovered, concentrating the flavor and creating a caramelized crust. If you're making pot roast or stew, cook the meat covered in order to braise the meat. Braising is a moist heat method that tenderizes the meat.

Test and Rest

When is the meat done? Test it with a meat thermometer 30 mins before the recipe says it should be done. When you've hit the right temperature, let the roast rest for 10 to 15 mins. The temperature will increase 5 to 15 degrees at rest.

Roasting is a dry, high-heat method of cooking that yields a deliciously browned exterior and a moist interior.

Expert Tip

Never take the roast straight from your refrigerator and pop it into the oven. Instead, bring the roast to room temperature by placing it on a clean surface. This gives you control over doneness and even cooking.

Roasting Made Easy

Select your cut • Pick your portion • Roast to perfection

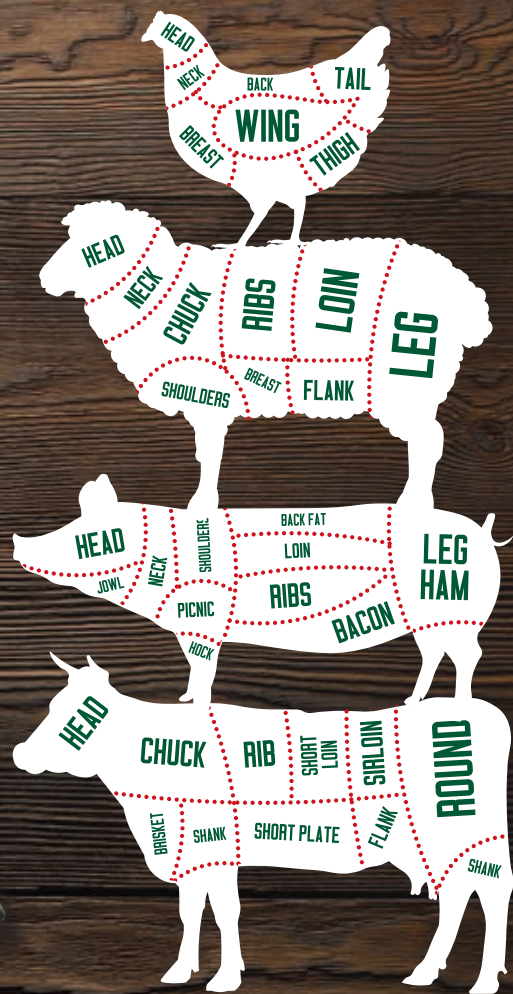
	FAVORITE CUTS	TYPE	SERVING	PREPARE	TIME	FINISH
BEEF	Rib Eye Roast	Bone-in	1/2 lb. per person	Season your roast. Quality meat requires very little to enhance flavor. Make your own simple seasoning using fresh herbs and spices or use convenient pre-made seasoning blends. Rest at room temperature for an hour before placing it in the oven. Preheat oven to 450°F Sear on center rack 15 min Reduce heat to 350°F Roast to time specified	17-22 min per lb.	Rare 120°F (very red, warm center) Medium 125°F (pink, warm center) Well Done 140°F+ (pink, very warm center) Roasts will continue to cook after being taken out of the oven. Remember to remove roasts at least 5-10 degrees before desired doneness. Tent with aluminum foil and allow the juices to be reabsorbed for the perfect centerpiece to your meal.
	Rib Eye Roast	Boneless	1/2 lb. per person		15-20 min per lb.	
	Loin New York Roast	Boneless	1/2 lb. per person		17-22 min per lb.	
	Tenderloin Whole Fillet	Boneless	1/2 lb. per person		8-11 min per lb.	
	Round Eye Roast	Boneless	1/2 lb. per person		20 min per lb.	
	Bottom Round Rump Roast	Boneless	1/2 lb. per person		15-20 min per lb.	
TURKEY	Whole Turkey	Bone-In	1/2 lb. per person	Preheat oven to 450°F Sear on center rack 15 min Reduce Heat to 350°F (Unstuffed is recommended)	8-12 lbs. 2½ to 3¾ hrs. 12-16 lbs. 3¾ to 5 hrs. 16-20 lbs 5 to 6 hrs. 20-24 lbs 6 to 7¼ hrs. 24-28 lbs 7¼ to 8½ hrs	Roast until final internal temperature reaches 165°F. Seal in the juices by letting your turkey rest for 15-20 minutes.
	Whole Turkey Breast	Boneless	1/2 lb. per person			
PORK	Loin Roast	Boneless	3/4 lb. per person	Preheat oven to 450°F Sear on center rack 15 min Reduce heat to 350°F	16-18 min per lb.	Medium 135°F (warm, pink center) Well Done 145°F+ (hot, slightly pink center) Let rest 5-10 minutes before serving.
	Tenderloin Whole	Boneless	1/2 lb. per person		20-25 min per lb.	
	Loin French Cut (Rack)	Bone-In	3/4 lb. per person		20 min per lb.	
HAM	Smoked Spiral Cut Half Ham	Bone-In	3/4 lb. per person	Preheat oven to 275°F Remove outer wrapping and bone guard and place in shallow roasting pan, sliced side down, in 1/2-inch water.	Cover and heat 12-15 min per lb	Remove from oven when internal temperature reaches at least 165°F. Let rest 5-10 minutes before serving.
	Smoked Half Ham (Shank or Butt)	Bone-In	3/4 lb. per person			
LAMB	Leg of Lamb	Boneless	1/2 lb. per person	Preheat oven to 450°F Sear on center rack 15 min Reduce heat to 350°F	15 min per lb.	Rare 120°F (very red, warm center) Medium 125°F (pink, warm center) Well Done 140°F + (pink, very warm center) Let rest 5-10 min before serving.
	Leg of Lamb	Bone-In	3/4 lb. per person		17 min per lb.	
	Rib Roast (Rack)	Bone-In	3-4 chops per person		8 min per lb.	

For food safety, cook meat thoroughly to the following minimum temperatures, depending on type of meat: Beef/Pork/Lamb 145°F Chicken/Turkey 165°F Ground Beef/Bison 160°F

Specialty Cuts

Our butchers are happy to hand-cut exactly what you need for your next gathering. We:

- can help pick the perfect cut
- offer fresh cuts everyday
- hand-cut and trim every piece
- are happy to offer preparation tips



Order Now

at the meat counter for your special occasion or family gathering!



Turkey Tips

Should I stuff my turkey?

Placing your stuffing inside the turkey's cavity may pose challenges in achieving the desired internal temperature of 165°F without overcooking the turkey. So, for a juicy bird and delectable side dish, we recommend preparing your stuffing separately in the oven, transforming it into delectable "dressing."

Which is best: a fresh or frozen turkey?

The majority of people are unlikely to notice any difference in taste or excellence between the two options. Fresh turkeys can offer added convenience as they eliminate the need for thawing.

Turkey Thawing

Choose your preferred method:

Refrigerator

For every 5 pounds, thaw 24 hours.

Cold water

For every pound, thaw 30 minutes. Submerge the wrapped turkey breast side down, in a larger container filled with cold water. Replace water every 30 minutes.

Cooler

For every pound, thaw 1 hour. Place the wrapped turkey in a large cooler, lid down. Keep turkey refrigerated after thawing.

High quality. High standards.

We take pride in presenting an exceptional range of high-quality meats that will take center stage at your holiday festivities.

When it comes to beef, our selection is unmatched



- Highest quality, aged for tenderness
- Marbled for flavor
- Hand-trimmed in store



- Top 2% of all beef
- Highest level of marbling
- Available in select stores



- American Wagyu Beef
- Highly marbled with exquisite flavor and tenderness
- Select stores only



Buy online, pick up in-store
savemart.com or luckysupermarkets.com

Make a Boast-Worthy Roast

Tips for creating a delicious centerpiece for your holiday table



Make it a **HOLI-YAY!**



100% Grass Fed Chuck Roast



MANUFACTURER'S COUPON Expires 1/31/25

\$5 OFF



Grass Run Farms
Save \$5 on Grass Run Farms 100% Grass Fed Chuck Roast 24 oz.

CONSUMER: Limit one coupon per purchase. Void if copied, sold, exchanged or transferred. Consumer is responsible for any sales tax. RETAILER: JBS USA Food Company will reimburse you the face value of the coupon plus 8¢ handling if submitted in compliance with our Coupon Redemption Policy (available at www.INMAR.com). Cash value 1/100¢. Send Coupon to: JBS Food, Inmar Dept #77013, Mfr Rcv Office, 801 Union Pacific Blvd., Ste. 5, Laredo, TX 78045-9475.

100% Grass Fed Ground Beef



MANUFACTURER'S COUPON Expires 1/31/25

\$3.25 OFF



Grass Run Farms
Save \$3.25 on Grass Run Farms 100% Grass Fed Ground Beef 16 oz., any variety.

CONSUMER: Limit one coupon per purchase. Void if copied, sold, exchanged or transferred. Consumer is responsible for any sales tax. RETAILER: JBS USA Food Company will reimburse you the face value of the coupon plus 8¢ handling if submitted in compliance with our Coupon Redemption Policy (available at www.INMAR.com). Cash value 1/100¢. Send Coupon to: JBS Food, Inmar Dept #77013, Mfr Rcv Office, 801 Union Pacific Blvd., Ste. 5, Laredo, TX 78045-9475.